Name _____

Cheesy Broccoli Quiche Adventure

Open-Ended Response Questions

1. Explain the role of the pie crust in a quiche. Why do we need to roll it out and line the pie pan?

2. Share some ideas for other ingredients you could add to the quiche to make it even more flavorful and colorful. How would these additions change the overall taste and appearance?

3. Why is it important to let the quiche cool for a few minutes before slicing and serving? What might happen if you cut it right out of the oven?

4. Imagine you want to make a vegetarian version of this quiche. What ingredients could you substitute for the eggs and cheese while maintaining the deliciousness of the dish?

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